

SENSATO

REGIONAL WHITE LIGHT WINE

Over three generations, Quinta das Casas Altas selected the best varieties for the implementation of its vineyards.

Sensato is the wine born from that careful selection.



Harvest | 2016



Packaging | Glass Bottle 0,75 L
Box 6 bottles
Weight 1.25kg
Case dimension 230X150X330
Euro Pallet 100 box



Climate | Mediterranean with Atlantic influence



Soil | Calcareous clay



Analysis:

Álcohol - 10% Vol.
PH - 3.4
Total acidity - 5,5g/l
Volatile acid - 0,4g/l
Residual sugar - <5g/l

Winemaker Mário Andrade



Varieties | Arinto, Fernão Pires



Winemaking | The grapes from our manual vintage have been carefully transported in boxes of 15kgs for our winery and immediately pressed. The wort was clarified by decantation and fermented at a temperature of 16 °C. The finished wine is aged in stainless steel tanks for about 6 months before bottling.



Tasting notes | Citrine. Elegant, with fruity aroma and a fresh and soft mouth. And a final test where the tropical notes highlight.



Stage and consumption | Store in a cool dry place in a horizontal position, protected from sunlight. It should be served at a temperature between 6 and 8° C. Accompanies fish dishes, seafood, pasta and salads, or as an aperitif or refreshing.



Engarrafado por - Quinta do Arrobe, Lda.
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QUINTA do
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